

## ABSTRACT

Flavor stability and/or textural stability of food products are surprisingly  
5 improved by incorporation of cyclodextrins in the food product. The cyclodextrins,  
preferably alpha cyclodextrins are incorporated in and/or on the food product.  
Preferably, the cyclodextrin is provided in a hydrated form in combination with a fat.  
Methods of making food products, compositions, methods of using compositions and  
methods of formulation are provided.

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